



THE QUALITY INN EVENT AND BANQUET CENTER PRICING GUIDE TO YOUR NEXT SPECIAL EVENT

RITCHIE RHINEHARDT EVENT COORDINATOR

FOR AN APPOINTMENT, PLEASE CALL 814.437.3031 EXTENSION 255 OR VISIT US ONLINE AT:

QIEVENTSANDBANQUETS@GMAIL.COM

~ Facebook.com/QualityInnConferenceCenter ~



A BRIEF TRIP DOWN MEMORY LANE

Its prime location at the confluence of French Creek and the Allegheny River made the Northwestern PA town of Franklin a perfect trading post in the 1740s. In the years following the French and Indian War, Franklin saw an economic boom with Colonel Edwin Drake's drilling of the country's first successful oil well in the nearby town of Titusville. Franklin's charming Victorian architecture is a testament to the town's rich history.

~ Today the county seat of Venango couny is known for the Barrow-Civic Theatre, whose first stage was a cement slab used by an oil refinery; DeBence Antique Music World, which houses a collection of more than 100 antique mechanical musical instruments from the mid-1800's to the 1940's. St. John's Episcopal Church, boasting a collection of 30 Tiffany windows, including one of the largest rose windows made of Favrile glass ever created by Tiffany studio's. ~

During the month of October, enjoy Applefest, a three-day autumn and craft extravaganza that will delight you to the core! Take a walk in downtown Franklin and enjoy what the city has to offer!



→ DIRECTIONS TO OUR VENUE →



FROM ERIE

Take I-79 South to I-80 East towards New York. Take the Route 8 exit and continue to Franklin, approximately 17 miles from from Barkeyville exit. The Quality Inn Event Center is located at 1411 Liberty Street.

FROM PITTSBURGH

Take I-79 North towards Erie, Take I-80 East Towards New York, take the Barkeyville Exit towards Franklin & Oil City. From that exit, Take 8 North for approximately 17 miles. The Quality Inn Event Center is located at 1411 Liberty Street.

FROM CLEVELAND

Take I-90 E to OH-167 E in Denmark Township. Take the OH-167 exit from OH-11 S, Merge onto OH-2 E, Merge onto I-90 E/OH-2 E, Keep right at the fork to stay on I-90 E, follow signs for I-271 S/Erie Pa, Take exit 228 to merge onto OH-11 S toward Youngstown, Take the OH-167 exit toward Jefferson, Continue on OH-167 E. Take US-6 E, Harmonsburg Rd, US-322 E and Meadville Pike to 13th St in Franklin. The Quality Inn Event Center is located at 1411 Liberty Street.

QUALITY INN EVENT CENTER POLICIES & DISCLAIMERS

DEPOSIT

The Quality Inn Event Center requires a deposit to secure the date for an event. The deposit for each Banquet Room is \$75 for events scheduled Monday through Thursday and \$150 for events scheduled Friday through Sunday. The deposit can be made by check, credit card or cash. Without this deposit, there is no guarantee that a space will be held for your event.

PAYMENT

All final Event Payments are to be paid NO LATER THAN SEVEN DAYS prior to the event and can be paid by cash, credit card or check. In the event the Quality Inn Event Center allows a house charge, all bills will be mailed the next day and payment is due within FIVE business days from the time of the Event. Any bill that is past FIVE business days is subject to a 1.5% finance charge.

PRICE QUOTATIONS

Price quotations, verbal or written are subject to change due to the fluctuation in food costs or increased costs of operation. All food and beverages are subject to a 20% service charge and 6% Pennsylvania sales tax.



Once a deposit has been received and a specific date and time for a function have been guaranteed, our Banquet Coordinator will work with you to outline the details of your function. As soon as this is completed, the Quality Inn Event Center will outline the time and place, food and beverage and number of guests attending the function. The number of guests attending must be finalized at LEAST TWO WEEKS PRIOR TO THE SCHEDULED DATE. Certain exceptions may apply. If fewer guests attend than the guaranteed number, you will be charged 100% of the guaranteed number.

- **PLEASE NOTE, IF THE NUMBER OF GUESTS ATTENDING A FUNCTION EXCEEDS THE GUARANTEED NUMBER, THE QUALITY INN EVENT CENTER RESERVES THE RIGHT TO SUBSTITUTE OTHER AVAILABLE FOOD AND SERVICES IF NECESSARY.

BOOKING PROCEDURE

To ensure the accurate communication of information necessary in making your function as successful as possible, the Banquet Manager prefers working with a point person when planning the event.

** EVENT SPACE PRICING ---

GARRISON ROOM

Includes Tables, Chairs, Table Linens, Plates, Cups, Glasses & Cutlery

- \$250/Per Event
- ~ Capacity of 75 Guests ~

FRANKLIN

Includes Tables, Chairs, Table Linens, Plates, Cups, Glasses & Cutlery.

- \$250/Per Event
- ~ Capacity of 75 Guests ~

LIBERTY

Includes Tables, Chairs, Table Linens, Plates, Cups, Glasses & Cutlery.

Center Room, No Separate Entry – \$250/Per Event

~ Capacity of 75 Guests ~

VENANGO

Includes Tables, Chairs, Table Linens, Plates, Cups, Glasses & Cutlery.

- \$250/Per Event
- ~ Capacity of 75 Guests ~

GRAND BALLROOM

Includes Tables, Chairs, Table Linens, Plates, Cups, Glasses & Cutlery.

- \$750/Per Event
- ~ Capacity of 300 Guests ~

DO YOU REQUIRE A PORTABLE SOUND SYSTEM?

Guests Can Now Rent a Completely Professional P.A. System for Your Next Big Event! Ask Your Coordinator for More Details! — \$150/Event

HOW ABOUT AN AFTER PARTY?

Not Ready to Stop Partying? At Night's End, Make Your Way to the Liberty Street Ale House Bar and Keep the Party Going! Directions:

Downstairs!

→ BREAKFAST & BRUNCH →

CONTINENTAL BREAKFAST

Fresh Breakfast Pastries and Danishes, Juices, Coffee and Hot Tea – \$7/Guest

~ Minimum 20 Guests ~

BREAKFAST BUFFET

Scrambled Eggs, Choice of Sausage, Bacon or Ham and Breakfast Potatoes, Juices, Coffee and Hot Tea – \$12/Guest ~ Minimum of 20 Guests ~

BRUNCH OPTIONS ALA CARTE

SANDWICHES

Ham Salad, Chicken Salad, Egg Salad or BLT *Sandwiches are served on rolls*

~ Two Options \$2/Each Three Options \$2.25/Each ~

SALAD BAR

Iceberg Lettuce, Red Onions, Cucumbers, Tomtoes, Cheese, Croutons and Choice of Three Dressings – \$4/Guest

SOUP OPTIONS

New England Clam Chowder, Italian Wedding Soup — \$4/Guest

SIDE DISHES

Cole Slaw, Potato Salad, Macaroni Salad, Pasta Salad – \$20/Each ~ **Each Side Serves 35 People** ~





→ LUNCHEON MENU →

ENTRÉE OPTIONS

Creamed Chicken & Biscuits
Roasted Turkey with Stuffing
Chicken Parmesan
Stuffed Shells
House Made Meatloaf

SIDE DISHES

Roasted Redskinned Potatoes
Garlic Mashed Potatoes
Glazed Carrots
Vegetable Medley
Green Beans
~ Please Choose Two ~

All Luncheons are Served with Soup OR Garden Fresh Salad, Two Sides, Rolls, Butter, Iced Tea, Coffee, and Three Dressing Choices

LUNCHEON PRICING GUIDE

Two Entrées Selected-\$18/Guest
Three Entrées Selected-\$20/Guest
~ Minimum of 20 Guests ~

~ 20% SERVICE CHARGE AND 6% SALES TAX WILL BE ADDED TO EACH BILL ~



DISPLAY APPETIZERS & HORS D' OEUVRES







Market Price

~ Three Dozen Minimum ~

FRESH VEGETABLE TRAY

\$80

~ Per 50 People ~

SEASONAL FRUIT TRAY

\$85

~ Per 50 People ~

DOMESTIC CHEESE DISPLAY

\$80

~ Per 50 People ~

DOMESTIC CHEESES & CURED MEATS

\$85

~ Per 50 People ~

HOT HORS D'OEUVRES

Crab Stuffed Mushrooms \$1.50/Piece Swedish Meatballs \$1/Piece Petite Franks in Puff Pastry \$.75/Piece Italian Meatballs \$.75/Piece

Sweet & Sour Meatballs \$.80/Piece Chicken Wings (Hot & SPicey, Butter & Garlic & BBQ) \$1/Piece

~ Three Dozen Minimum ~

20% SERVICE CHARGE & 6% SALES TAX WILL **AUTOMATICALLY BE ADDED TO THE BILL**



DINNER BUFFET I 20 GUEST MINIMUM





Italian Wedding Soup, Fresh Garden Salad *Choose Three Dressing Selections* ~ Italian, Ranch, Balsamic Vinaigrette, French, Bleu Cheese, Raspberry Vinaigrette, Caesar, Aged Olive Oil ~

STUFFED BONELESS CHICKEN

Stuffed with our own Seasoned Dressing and topped with a Supreme Sauce

BEEF BOURGUIGNON

Consisting of pearl onions, carrots, mushrooms, beef, and burgundy red wine

BAKED OR BROILED ICELANDIC HADDOCK

Seasoned with lemon pepper, wine and butter, then cooked to perfection

CHEESY GOURMET MAC & CHEESE

Enjoy this comforting entrée with a blend of three cheeses, perfect for Mac & Cheese lovers everywhere!

SIDE DISHES (PLEASE CHOOSE TWO)

Roasted, Redskin Potatoes, Garlic Mashed Potatoes, Glazed Carrots, Corn Chef's Vegetable Medley, Green beans

Two entrée's Selected \$23/Guest Three Entrée's Selected \$26/Guest **Coffee and Iced Tea Included**

~ 20% SERVICE CHARGE & 6% SALES TAX WILL AUTOMATICALLY BE ADDED TO THE BILL ~





DINNER BUFFET II 20 GUEST MINIMUM



STARTERS (PLEASE CHOOSE ONE)

Italian Wedding Soup, Fresh Garden Salad
Choose Three Dressing Selections

~ Italian, Ranch, Balsamic Vinaigrette, French,
Bleu Cheese, Raspberry Vinaigrette, Caesar,

Aged Olive Oil ~

CREAMY CHICKEN MARSALA

Perfectly Cooked Chicken Breast topped with Marsala Sauce, Mushrooms & Spinach

SLICED FILET

Enjoy this delectable dish, topped with a Cabernet Mushroom Sauce

FIRE-GRILLED SALMON

Fresh Salmon, cooked to perfection over a grille, garnished with Lemon Twists

STUFFED SHELLS

Enjoy these comforting, medium sized raviolis, topped with our famous, house-made marinara sauce

SIDE DISHES (PLEASE CHOOSE TWO)

Roasted, Redskin Potatoes, Garlic Mashed Potatoes, Glazed Carrots Corn, Chef's Vegetable Medley, Green beans

Two entrée's Selected \$25/Gues
Three Entrée's Selected \$30/Guest
Coffee and Iced Tea Included

~ 20% SERVICE CHARGE & 6% SALES TAX WILL AUTOMATICALLY BE ADDED TO THE BILL ~



PLATED DINNER I 20 GUEST MINIMUM



STARTERS (PLEASE CHOOSE ONE)

Italian Wedding Soup or Fresh Garden Salad
Choose Three Dressing Selections

~ Italian, Ranch, Balsamic Vinaigrette, French,
Bleu Cheese, Raspberry Vinaigrette, Caesar,
Aged Olive Oil ~

BAKED OR BROILED ICELANDIC HADDOCK

Seasoned with lemon pepper, wine and butter, then cooked to perfection

CHICKEN PARMESAN

Crispy Fried Chicken Breast layered over Spaghetti Noodles, House Made Marinara & Mozzarella Cheese

12 OZ RIB-EYE STEAK

Enjoy this Medium Cooked 12 oz steak, Seasoned to Perfection*

SIDE DISHES

Roasted, Redskin Potatoes, Garlic Mashed Potatoes, Glazed Carrots,

Chef's Vegetable Medley
Green beans

~ Two Entrées Selected \$28/Guest Three Entrées Selected \$31/Guest **Coffee and Iced Tea Included** ~

~ 20% SERVICE CHARGE & 6% SALES TAX WILL AUTOMATICALLY BE ADDED TO THE BILL ~



PLATED DINNER II 20 GUEST MINIMUM





STARTERS (PLEASE CHOOSE ONE)

Italian Wedding Soup, Fresh Garden Salad *Choose Three Dressing Selections* ~ Italian, Ranch, Balsamic Vinaigrette, French, Bleu Cheese, Raspberry Vinaigrette, Caesar, Aged Olive Oil ~

12 OZ NEW YORK STRIP STEAK

Prepared Medium and Seasoned to Perfection

FRESH DILL SALMON

Salmon Grilled to Perfection and Topped with Dill Butter

FILET MIGNON

Only the Best Quality Meats, Prepared Medium for your Guests

STUFFED BONELESS CHICKEN

Stuffed with our own Seasoned Dressing and Topped with a Supreme Sauce

~ Add a Fresh Lobster Tail w/butter in addition to your Entrée Selection for \$12* Make it Surf 'N Turf for an additional \$5 ~

SIDE CHOICES

Roasted, Redskin Potatoes, Garlic Mashed Potatoes, Glazed Carrots Corn Chef's Vegetable Medley Green beans ~ Two Entrées Selected \$30/Guest *Three Entrées Selected \$33/Guest **Coffee and Iced Tea Included** ~

~ 20% SERVICE CHARGE & 6% SALES TAX WILL AUTOMATICALLY BE ADDED TO THE BILL ~





→ KIDS MENU →

BURGER SLIDERS

Add Cheese at no Additional Up-Charge, Served with Fries – \$6/Guest

CRISPY CHICKEN TENDERS

Battered Chicken Strips served with BBQ, Ranch or Honey Mustard and French Fries – \$6/Guest

SPAGHETTI & MEATBALLS

Meatballs, House-Made Marinara all Served Over a Bed of Spaghetti Noodles. – \$6/Guest

GRILLED CHEESE

For the pickiest of Eaters, This is a Simple yet Tasty Alternative.

Served with French Fries — \$6/Guest

CHEESE PITA PIZZA

Our Young Guests are Certain to Enjoy this Take on a Traditional Pizza – \$6/Guest

CHILDREN'S "BOTTOMLESS" BEVERAGE

Soda, Milk or Juice is Available – \$3/Guest

~ 20% SERVICE CHARGE & 6% SALES TAX WILL AUTOMATICALLY BE ADDED TO THE BILL ~

~ **Available to our guests, 10 and under** ~

FOOD STATION OPTIONS

STATION ONE

Pineapple Squash Mushrooms Onions Peppers – Seasonal Pricing ~ **Grilled and Served Kabob Style* ~

STATION TWO

Sliced Ham - \$8/Guest Sliced Pork Roast - \$8/Guest Sliced Filet - \$15/Guest Sliced Turkey - \$8/Guest Sliced Prime Rib - \$10/Guest

STATION THREE

Corn Chips 'N Salsa - \$3/Guest Spinach & Artichoke Hearts w/House-Made Tortilla Chips - \$4/Guest House-Made Queso Dip w/House-Made Tortilla Chips - \$4/Guest

STATION FOUR

Cheese Pizza - \$9/Per pizza

Pepperoni Pizza - \$10/Pizza

Margarita Pizza - \$12/Pizza

Canadian Bacon & Pineapple - \$12/Pizza

Vegetable (Guest Choice of Three Vegetables) - \$13/Pizza

Supreme (Guest Choice of Three Veg. & Two Meat) - \$16/Pizza

~ All Pizza's are 12 Inch ~

~ 20% SERVICE CHARGE & 6% SALES TAX WILL AUTOMATICALLY BE ADDED TO THE BILL ~



JUST DESSERTS



NEW YORK STYLE CHEESECAKE

\$6/Serving

CREME BRULEE

\$6/Serving

ICE CREAM BY THE SCOOP

Enjoy Two Scoops of Chocolate or Vanilla Ice Cream - \$/5 Per Guest

ASSORTED COOKIE DISPLAY

Chocolate Chip
Peanut Butter
Sugar — \$12/Dozen

STRAWBERRY SHORTCAKE

\$6/Guest

NON ALCOHOLIC BEVERAGE SERVICE

Iced Tea, Coffee & Lemonade - \$3/Guest Iced Tea, Coffee, Lemonade & Soda - \$5/Guest

~ **Prices Subject to Change due to Market Fluctuations**
20% SERVICE CHARGE & 6% SALES
TAX WILL AUTOMATICALLY BE ADDED TO THE BILL ~

BANQUET ALCOHOL BEVERAGE SERVICE

Beverage Service Includes Liquor Beer & Wine Selections, Ice & Glassware, Garnishes and Appropriate Mixers, 20% Service Charge Will be Automatically Added to The Final Bill. Please Choose From One of the Following Beer Categories.

DOMESTIC BEER SELECTIONS

Budweiser, Bud Light, Coors Light, Miller Light, Michelob Ultra, Busch and Yuengling – \$4/Beverage

~ Craft Beer Available for an additional Charge. Ask the Coordinator for Pricing! ~

IMPORTED BEER SELECTION

Heineken, Corona, Labatt Blue and Sam Adams – \$6/per Beverage

KEG SELECTIONS

Coors Light - \$375 Bud Light - \$375 Miller Light - \$375 Yuengling - \$350

~ U.S. ¼ Barrel (Standard Keg) ~

WINE SELECTIONS

Chardonnay, Sauvignon Blanc, White Zinfandel, Pino Noir, Merlot and Cabernet – \$6/Glass

~ Premium Quality Wine Selections Available Upon Request.
Please Order Two Weeks Prior to the Event Date. ~

CHAMPAGNE

Verdi Champagne – \$26/Bottle

~ 20% SERVICE CHARGE WILL AUTOMATICALLY BE ADDED TO THE BILL ~

TIERED LIQUOR SELECTIONS

~ Beverage Service Includes Liquor Beer & Wine Selections,
Ice & Glassware, Garnishes and Appropriate Mixers, 20%
Service Charge Will be Automatically Added to The Final Bill.
Please Choose From One of the Following Three Liquor
Categories. ~

WELL TIER

Jacquin's Vodka, Jacquin's Rum, London Tower Gin, Ten High Mile Whiskey & Inver House Scotch – \$4/per Beverage

CALL TIER

Absolute Vodka, Captain Morgan Rum, Jack Daniels Whiskey, Jim Beam Bourbon, Beefeater Gin & Dewers Scotch – \$6/per Beverage

PREMIUM TIER

Grey Goose Vodka, Bacardi Superior Rum, Bombay Sapphire Gin, The Glenlivet 12 Year Scotch, Crown Royal Whiskey & Makers Mark Bourbon – \$8/per Beverage

DISCLAIMERS

We are happy to accommodate special orders for wine, liquor and beer. Please allow two weeks advance notice for us to stock that item.. SHOTS WILL NOT BE SERVED AT ANY BANQUET ON THE QUALITY INN BANQUET CENTER PREMISES. Guests that are offering off-site alcohol for gifts and/or favors, please not that guests are NOT permitted to consume these spirits on site by law and by Quality Inn Banquet Center & Liberty Street Ale House Policy. There is a corking fee of \$10 per 750 ML of wine brought in by guests. Please see the Coordinator for more information.



BAR BEVERAGE HOURLY PACKAGE OPTIONS



~ Beverage Service Includes Liquor Beer & Wine Selections,
Ice & Glassware, Garnishes and Appropriate Mixers, 20%
Service Charge Will be Automatically Added to The Final Bill.
Please Choose From One of the Following Three Liquor
Categories. ~

CALL BAR PACKAGE

Call Spirits, Domestic & Imported Beer, House Wine Selections, Soft drinks & Juices

~ Two Hours - \$18/Guest Three Hours - \$28/Guest Four Hours - \$32/Guest ~

PREMIUM BAR PACKAGE

Premium Spirits, Domestic & Imported Beer, House Wine Selections, Soft drinks & Juices Two Hours - \$22/Guest Three Hours - \$32/Guest Four Hours - \$36/Guest

BEER & WINE BAR PACKAGE

Domestic & Imported Beer, House Wine Selections, Soft drinks & Juices Two Hours - \$16/Guest Three Hours - \$22/Guest Four Hours - \$26/Guest

~ **SHOTS ARE NOT PERMITTED ON THE PREMISES
UNDER ANY CIRCUMSTANCES** ~

ADDITIONAL SERVICES AVAILABLE

LINEN SERVICES

The Quality Inn & Event Center offer three colors for table cloths and napkins: White, Ivory or Black. These linen services are included in the space rental. Additional colors are available for additional fee determined by current market pricing. Ask the Event Coordinator about other color options. — Included

CHAIR COVERS

White, Ivory & Black – \$2/Per Chair + %6 tax ~ Chair Sashes are available for an additional fee. Please ask the Event Coordinator for details. ~

RISER SERVICE

Elevate your bridal party to command the center of attention. These risers are skirted for aesthetics and offer a wonderful touch to an already wonderful event! — \$150

COCK-TAILING SERVICES

Are you interested in having our professional staff cocktail for your guests? We can set it up for you! — \$25 Per Server Per Hour

IN-HOUSE DJ SERVICES

In-House DJ Services offered by Croakey Entertainment. Please ask the Event Coordinator for more details!

~ www.facebook.com/canucroakey croakeyentertainment@gmail.com ~

OFFICIATING SERVICES

We have an Officiant on site! Ask the Coordinator for more information to help make the planning process as streamlined and efficient as possible. – \$100/Per Ceremony



QUALITY INN & EVENT CENTER POLICIES & DISCLAIMERS

CANCELLATION POLICY

Any function canceled within sixty days will forfeit the deposit automatically. Banquets that are cancelled within seven days of the scheduled event will result in 100% charge of the estimated or guaranteed number of guests.

FOOD & BEVERAGES

All federal, state and local laws pertaining to food and beverages or consumption are strictly adhered to. All food and beverages must be purchased from the Quality Inn & Event Center. No food or beverage of any kind, with the exception of wedding cakes & cookies, may be brought into the Venue by guests or any entertainment group that has been approved by the Quality Inn & Event Center. The Quality Inn & Event Center prepares the quantities of food and beverages based on the guaranteed number of guests in simple amounts to ensure that all guests at the event enjoy an attractive selection of food and drink.

~ Children under ten years olf age can be accommodated with a select menu, however any child over the age of ten will be held to our normal adult menu. All alcoholic beverages MUST BE SERVED BY THE QUALITY INN & EVENT CENTER EMPLOYEES AND CONSUMED ON THE PREMISES; OPEN BEVERAGE CONTAINERS OR GLASSES MAY NOT BE TAKEN FROM THE BANQUET AREAS UNDER ANY CIRCUMSTANCES. Leftover alcoholic beverages & food may NOT be taken from the premises. No alcoholic beverages will be served to guests under the age of 21

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RIGHT TO DISCONTINUE SERVICE OF ALCOHOLIC BEVERAGES TO ANY GROUP OR INDIVIDUAL GUEST SHOULD THE QUALITY INN & EVENT CENTER PERSONNEL DETERMINE THAT TO CONTINUE SUCH SERVICE WOULD NOT BE IN THE BEST INTEREST OF THE GUEST OR THE QUALITY INN & EVENT CENTER ~

PERSONAL PROPERTY

The Quality Inn & Event Center does not have space available to store personal property, equipment or supplies belonging to or rented by the function host before or after scheduled functions. All such items must be removed from the venue immediately following the function.

The Quality Inn & Event Center will not assume or accept responsibility for damage to or loss of personal property or rented equipment left at the Quality Inn & Event Center prior to, or following any functions.

THE QUALITY INN & EVENT CENTERS HOURS OF OPERATION ARE AS POSTED. ANY DEVIATION FROM POSTED HOURS MUST BE SET FORTH IN WRITING PRIOR TO THE FUNCTION. FUNCTIONS ARE AVAILABLE AT THE EVENT LOCATION ON ALL DAYS IN WHICH THE FACILITIES ARE OPEN FOR BUSINESS. IF FUNCTIONS ARE DESIRED ON DAYS IN WHICH THE FACILITY IS CLOSED, IT IS POSSIBLE TO HOST PRIVATE FUNCTIONS IF AGREED UPON BY THE QUALITY INN & EVENT CENTER.

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